



## Christmas menu

(served in portions)

### Salads

- Roast beef salad with baked potatoes, mushrooms, quail eggs and sun-dried tomato pesto;
- Mango and avocado salad with fried tiger prawns in lime-chilli sauce;
- Rocket with tomatoes, mozzarella cheese, pumpkin oil and roasted seeds.

### Starters

- Salmon and tuna ceviche with avocado, marinated Wakame seaweed and sesame seeds;
- Roast beef with homemade apple chutney;
- Duck liver terrine with orange jam;
- Riverside assorted snacks (assorted cheese, pickles, pork ham in honey-mustard marinade, panko-crusted pike perch strips);
- Dark tart with dried tomato and aubergine.

### Main courses

- Pork medallion with roasted forest mushrooms;  
or
- Glazed salmon.

*\* Main courses are offered with potato dumplings and spinach.*

### Desserts

- Chocolate brownie with vanilla jelly.

*Offer includes:*

*Bread and butter, tea/coffee and water*

### For an additional fee:

- Conference hall bar with a bartender exclusively for your event with your beverages (4 hours);
- Multicoloured hall lighting;
- Photo booth;
- Accommodation in hotel rooms.





## Christmas menu

### (buffet style)

#### Salads

- Classic Caesar salad with grilled chicken breast;
- Roast beef salad with baked potatoes, quail eggs and sun-dried potato pesto;
- Mango and avocado salad with butter-fried tiger prawns and a lime-chilli sauce;
- Fresh lettuce with tomatoes, mozzarella cheese and seeds roasted in pumpkin oil.

#### Starters

- Salmon sashimi with ponzu sauce, chilli, chives and coriander;
- Rye-bread tart with thin sliced roast beef and onion marmalade;
- Chicken mousse tart with mango jelly;
- Slightly salted herring with confit potato and quail egg;
- Aubergine and tomato tartar black tart with mozzarella cheese;
- Goat's cheese pearl with orange marmalade.

#### Hot buffet

- Pork medallion with roasted forest mushrooms;
- Veal cheeks, prepared in a vegetable-red wine sauce;
- Thyme butter-roasted pike perch fillet with lemongrass sauce;
- Roast potatoes with herbs and spinach;
- Grilled vegetables with oregano.

#### Desserts

- Mini pistachio eclairs.
- Raspberry rooibos cream mini cake.
- Mini honey cake with strawberry.

*Offer includes*

*Bread and butter, tea/coffee and water*

#### For an additional fee:

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- Multicoloured hall lighting;
- Photo booth;
- Accommodation in hotel rooms.